

SPARKLING & SWEET

DULCIS SWEET RED, ITALY.....	\$8.00
Sweet with lush notes of raspberries, strawberries and cherries	
SARACCO, MOSCATO D'ASTI, ITALY.....	\$9.00
Sweet with notes of vanilla, honeysuckle, and lemon curd	
*DRAGON FIRE MOSCATO, MOLDOVA.....	\$8.00
Choice of Blueberry or Peach	
WILSON CREEK ALMOND CHAMPAGNE, CA.....	\$8.50
Lightly sweet with a hint of almond... the "oh my gosh" sparkling wine!	
*PIZZALATO PROSECCO, ITALY.....	\$10.00
Slightly fizzy with notes of strawberry, peach, and white flower	
*PIZZALATO PROSECCO ROSE, ITALY.....	\$10.00
Slightly fizzy with notes of strawberry, peach, and white flower	
*POMMERY CHAMPAGNE POP, CHAMPAGNE, FRANCE.....	\$16.00
Single serve Champagne! What could be better? Fresh, crisp, and easy going	
*ALCOHOL REMOVED MIONETTO PROSECCO, ITALY.....	\$8.00
MUST BE 21+ TO PURCHASE. Authentic Italian prosecco, refreshing, fruity, with a slight sweetness	

WHITE & ROSÉ

BENVOLIO PINOT GRIGIO, ITALY.....	\$8.00
Pear, green apple, and white flowers on the palate are underpinned by refreshing acidity	
STONELEIGH SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND.....	\$9.00
Grapefruit and lemon, white flowers and a hint of sea spray	
LE GRAND NOIR CHARDONNAY, FRANCE.....	\$9.00
Lemon zest and Granny Smith apple shine bright, with juicy pear and the warm hug of vanilla spice	
HOUSE ROSE.....	\$8.00
Dry rosé by the glass. Ask your server for more info!	
MYSTERY WHITE WINE.....	\$7.00
Feeling adventurous? Try a Mystery Glass of Dry White Wine!	

RED

JUAN GIL MONASTRELL, SPAIN.....	\$9.00
Ripe red fruit, spicy notes of cocoa, vanilla and licorice that respond to a noble aging	
BAR DOG PINOT NOIR,	\$8.00
Juicy red fruit that develop into notes of cherry, strawberry and cranberry framed by cola and vanilla spice	
FALSECO VITIANO ROSSO, ITALY.....	\$9.00
Notes of cherry, red currants, and a hint of dried flowers	
BLUE EYED BOY, BY MOLLYDOOKER, SHIRAZ, AUSTRALIA.....	\$15.00
Black cherry, plum, & raspberry flavors with aromas of plum & dark fruit.	
QUILT, CABERNET SAUVIGNON, NAPA, CALIFORNIA.....	\$12.00
Large and complex, offering lots of jammy berry fruit, vanilla, and woody overtones	
MYSTERY RED WINE.....	\$7.00
Feeling adventurous? Try a Mystery Glass of Red Wine!	

FLYBIRD MARGARITA WINE

100% AGAVE WINE, MEXICO.....	\$7.00
Lime, Watermelon/Cucumber, Grapefruit	

WINE FLIGHT..... \$13.00

Try four samples of any wine by the glass... Wines with * are not available in sample format

ALL BOTTLES OF WINE UNDER \$50 ARE SUBJECT TO A \$5 CORKAGE FEE

NO CORKAGE FEE FOR WINE CLUB MEMBERS

DESSERT WINE

DESSERT WINE (2oz).....\$10.00

PORT FLIGHT, 1 oz of each.....\$15.00

Trentadue Chocolate Amore...Port Style Wine Infused with Cocoa

Otima 10 Year Tawny Port... Rich, nutty, and fruity flavor profile with notes of dried fruit, caramel, and toffee

Taylor Fladgate Non Vintage Port...Ripe strawberry dark brambly woodland fruit and blackcurrant jam.

DOMESTIC BEER

BUD LIGHT.....\$5.00

Lager, Missouri ABV 4.2% IBU 6

COORS LIGHT.....\$5.00

Light Lager, Colorado ABV 4.2% IBU 10

MICHELOB ULTRA.....\$5.00

Light Lager, Missouri ABV 4.0% IBU 19

GOOSE ISLAND IPA.....\$5.00

Idia Pale Ale, Illinois ABV 5.9% IBU 55

LOCAL BEER

FAIRY NECTAR IPA.....\$6.00

India Pale Ale, Delaware ABV 6.0% IBU 62

SARO HARD CIDER.....\$5.00

ABV5.6%

INFUSION VANILLA BEAN ALE.....\$5.00

Nebraska ABV 4.8% IBU 16

NBC GIMME S'MORES.....\$5.00

Brown Ale, ABV 5.2% IBU 13

ZIPLINE OATMEAL PORTER.....\$6.00

Porter, Nebraska ABV 6% IBU 36

COCKTAILS

RED BULL - Classic, Sugar Free.....\$5.00.....w/well \$8.00.....w/premium \$10.00

MULE - Choice of Vodka, Rum, Bourbon, Gin, Tequila, or Liqueur w/ Ginger Beer and Lime..... \$8.00

APEROL SPRITZ - Orange Aperitif, Sparkling Wine, Soda.....\$10.00

WHISKEY FLIGHT - Three one ounce samples of select open bottles whiskey.....\$15.00

CAFFE ESPRESSO MARTINI - Caffe Italian Espresso Liqueur, Vodka.....\$16.00

CARAMEL ESPRESSO MARTINI - Toasted Caramel Whiskey, Coffee Liqueur & Baileys.....\$10.00

BAILEY'S CHOCOLATINI - Chocolate Baileys, Vanilla Vodka..... \$9.00

ANDY'S OILFIRE OLD FASHIONED - Oilfire Whiskey Liqueur, Bitters, Sugar, Cherry.....\$10.00

BLOODY MARY - Vodka, House Mix, Olives, Dill Gherkin, Cheese, Salami.....\$10.00

FRENCH 75- Malfy Limon Gin, Sparkling Wine, Lemon..... \$9.00

LEMON DROP MARTINI- Limon Gin or Vodka, Sugar, Lemon, Sour.....\$10.00

MANHATTAN- Bourbon, Sweet Vermouth, Cherry.....\$10.00

MIMOSA- Sparkling Wine w/choice of Orange, Blood Orange, Lemon, Cranberry..... \$8.00

MIMOSA FLIGHT - All our Mimosa Flavors in a Flight!.....\$13.00

NEW YORK SOUR - Bourbon, Lemon, Sugar & Red Wine Float.....\$10.00

OLD FASHIONED - Bourbon, Orange Bitters, Sugar, Cherry.....\$10.00

RED SANGRIA \$8.00

SAZERAC - Herbsaint Liqueur, Rye Whiskey, Bitters.....\$10.00

WHISKEY SOUR - Bourbon, Lemon, Sugar.....\$10.00

NA BEVERAGES

NA ORANGE SPRITZ - NA Orange Bitter Liqueur, NA Prosecco, Soda.....\$8.00

TEA - Choice of: Earl Grey, Serene Herbal Blend, Hibiscus... Hot or Iced.....\$6.00

COFFEE - Freshly pressed, regular or decaf.....\$6.00

SODA - Coke, Diet Coke, Sprite.....\$3.00

JUICE - Orange, Lemonade, Cranberry, Pineapple.....\$3.00

IMPORT BEER

STELLA LIBERTE N/A.....\$5.00

STELLA ARTOIS.....\$6.00

Lager-Euro, Belgium ABV 5.0% IBU 24

PERONI.....\$6.00

Lager, Italy ABV 5.0% IBU 24

GUINNESS DRAUGHT.....\$6.00

Dry Stout, Ireland ABV 4.2% IBU 47

GUINNESS EXTRA STOUT.....\$7.00

Stout-Irish Dry, Belgium ABV 5.0% IBU 40

WEINSTEPHANNER HEFE WEIZEN 16 OZ.....\$8.00

Lager, Germany ABV 5.1% IBU 14

MODELO ESPECIAL.....\$5.00

Pilsner Style Lager, Mexico ABV 4.5% IBU 18

SEASONAL BEER

SARO WILDBERRY.....\$5.00

ABV 5.1%

PICKLE SLAM, INFUSION.....\$5.00

Lager, Nebraska ABV 4.3%

SNACKS

BRIE BITES (NEW) - (6 Pieces) - Brie & seasonal jam, in a phyllo shell.....	\$8.00
KETTLE CHIPS - Served Warm with Fresh Cracked Pepper.....	\$5.00
Add a Small Side of Tzatziki Dip for \$2.00!	
PARMESAN HERB KETTLE CHIPS - Served warm & topped with a blend of parmesan, garlic and herbs.....	\$6.00
BOLD AND BLUE KETTLE CHIPS (NEW) - Served warm & topped with hot honey & blue cheese.....	\$6.50
CHIPS & SALSA.....	\$5.50
CHIPS & QUESO.....	\$8.00
OLIVE MEDLEY - Served with Choice of Baguette or Crackers.....	\$9.00
ASIAGO BRUSCHETTA - Asiago & Parmesan Cheese w/Oil, & Fresh Herbs, Served with a French Baguette.....	\$7.50
FRENCH BAGUETTE - Served with Choice Olive Oil & Balsamic OR Garlic Herb Spread OR Fig Jam.....	\$7.50
CANDIED WALNUTS (LIMITED TIME) - Housemade.....	\$5.50

CHARCUTERIE BOARDS

3 Cheeses of the day w/Accompaniment, 2 meats of the day, served olives & fresh & dried fruit	
SMALL CHARCUTERIE BOARD (SERVES 2) with choice of crackers or warm baguette.....	\$25.00
LARGE CHARCUTERIE BOARD (SERVES 4) with crackers & warm baguette.....	\$35.00
EXTRA BAGUETTE.....	\$4.00

CHEESE PLATES

3 Cheeses of the day w/Accompaniment	
SMALL CHEESE PLATE (SERVES 2) with choice of crackers or warm baguette.....	\$15.00
LARGE CHEESE PLATE (SERVES 4) with crackers & warm baguette.....	\$22.00
EXTRA BAGUETTE.....	\$4.00

SHAREABLES

ROASTED RED PEPPER HUMMUS - Served with warm pita bread and assorted veggies.....	\$9.00
PITA & TZATZIKI DIP.....	\$8.50
SMOKED CHICKEN SALAD - Served with Choice of Baguette, Crackers, or Kettle Chips.....	\$10.50
GARLIC CHEESE BREAD - Herbed Garlic Spread, Mozzarella, Italian Seasoning.....	\$9.00
Add a Side of Marinara for Dipping for \$1.00!	
OLIVE CHEESE BREAD - Herbed Garlic Spread, Mozzarella Cheese, Chopped Olive Medley.....	\$9.00

FLATBREADS

<i>Made in house on Tribeca Oven Stone Fired Naan</i>	
THE FLATBREAD OF THE MONTH (LIMITED TIME).....	\$10.00
More info on the next page!	
THE 510 SPECIAL.....	\$10.00
Pepperoni, Chorizo, Prosciutto, Mozzarella	
THE MEDITERRANEAN.....	\$10.00
Pesto, Feta, Artichoke, Kalamata Olives, Mozzarella	
THE CELLAR.....	\$10.00
Fig Jam, Blue Cheese, Mozzarella, Prosciutto	
THE PEPPERONI.....	\$8.50
THE CHEESE.....	\$7.50

Make it spicy! Add Jalapenos or Hot Honey to any flatbread for \$0.50

Gluten Free Crackers Available Upon Request

20% gratuity added to parties of six (6) or more. No outside food or drink.

Kitchen is subject to close ONE hour prior to closing time.

SWEET TREATS

DARK CHOCOLATE AND SEA SALT CARAMELS (4PC).....\$4.00

***Ask your server about their favorite dessert cocktails and dessert wines!

HAPPY HOUR

WEEKDAYS 3:00-6:00 & ALL DAY SUNDAY

BEVERAGES

BUD LIGHT.....	\$4.00
SARO CIDER.....	\$4.00
MYSTERY GLASS OF WINE - Choice of Red or White.....	\$5.00
MARGARITA WINE - glass.....	\$5.00
RED SANGRIA - glass.....	\$6.00
MULES all flavors.....	\$6.00
ALMOND CHAMPAGNE - glass.....	\$6.00
BLOODY MARY (SUNDAY ONLY).....	\$8.00

SNACKS

\$1 OFF ALL BTG WINES (SUNDAY ONLY)

CHIPS & SALSA.....	\$4.00
CHEESE FLATBREAD.....	\$6.00
ROASTED RED PEPPER HUMMUS.....	\$7.00
PITA & TZATZIKI.....	\$7.00
PEPPERONI FLATBREAD.....	\$7.00
SMOKED CHICKEN SALAD (SUNDAY ONLY).....	\$8.00

DAILY SPECIALS

MONDAY

HOT SCHNOCOLATE MONDAY!
Butterscotch or Peppermint Schnapps and

Hot Cocoa \$6
TUESDAY

CHEESE PLATE TUESDAY!
\$12 small cheese plate W/ choice of
crackers or baguette
***add meat for additional \$5.00

WEDNESDAY

1/2 PRICED BOTTLES WEDNESDAY!

DINE-IN ONLY

Select bottles of wine will be 1/2 priced all day!
***\$5 Corkage Fee applies to all bottles under \$50.00...
Corkage Fee waived for Wine Club members.

Not a Wine Club Member?
Ask us today how to become one!

THURSDAY

WINE TASTING THURSDAY!
\$5.00 per person - 5:30-7:30 PM
(Free for Wine Club Members!)

FRIDAY

CORKAGE FREE FRIDAY!
\$5 corkage fee is waived for everyone (not just wine
club members... but you can still ask us today how to
become a member!)

SATURDAY

IT'S DATE NIGHT!
Buy a bottle of wine (at cost) and add any 2 flatbreads
and 2 dark chocolate caramels for only \$15.00

SUNDAY

ALL DAY HAPPY HOUR
with EXTENDED HH MENU!

&&&

\$8.00 BLOODY MARYS!

FLATBREAD OF THE MONTH:
JANUARY

THE HOT HONEY CHICKEN

Garlic Herb Spread, Mozzarella, Chicken, Hot Honey, Chives



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